Amount

% Daily Value

**Nutrition Information** 

**Key Nutrients** 



## "Shipwreck Pie" Casserole

Makes: 12 or 48 servings

	12 Servings		48 Sen	/ings
Ingredients	Weight	Measure	Weight	Measure
Turkey, ground	1 lb		4 lbs	
Pinto beans		3/4 cup		3 cups
Onion, chopped		1 cup		4 cups
Red bell pepper, chopped		1 cup		4 cups
Zucchini, chopped		2 cups		8 cups
Tomato paste		2- 6 oz cans	S	8- 6 oz cans
Brown rice		1-3/4 cups		7 cups
Water		1 cup		4 cups
Cooking spray		As needed		As needed

2 OF 48 SE	rivirigs				<b>Total Calories</b>	233
	12 Servings 48		48 Se	ervings	T	
	Weight	Measure	Weight	Measure	Total Fat	4 g
ınd	1 lb		4 lbs		Protein	13 g
		3/4 cup		3 cups	Carbohydrates	37 g
ped		1 cup		4 cups	Dietary Fiber	5 g
per, chopped	ı	1 cup		4 cups	Dietary Fiber	<i>3</i> g
opped		2 cups		8 cups	Saturated Fat	1 g
te		2- 6 oz cans	S	8- 6 oz cans	Sodium	266 mg
		1-3/4 cups		7 cups		· ·
		1 cup		4 cups		
ay		As needed		As needed		

## **Directions**

- 1. Preheat oven to 350°F.
- 2. Coat skillet with cooking spray. Brown turkey and onions over medium heat. Drain excess liquid.
- 3. Spray baking dish with cooking spray.
- 4. Layer ground turkey and onion mixture, rice, peppers, zucchini and beans in dish.
- 5. Combine tomato paste and water in small bowl. Pour over mixture in pan.
- 6. Bake covered for 1-1/2 hours.

## **Notes**

## Serving Tips:

Casseroles are a great way to combine meat, vegetables and grains into one dish. Try different vegetables and different meats, beans or tofu for other flavors!